



CHINESE STEAMED TARO CAKE WITH SERGESTID SHRIMP AND DRIED SCALLOP

METHOD

- 01** Soak Chinese dried mushrooms, dried tiger prawns and dried scallops with 200 ml water separately until soft. Drain and set aside. Keep the soaked dried scallop water.
- 02** Chop taro, Chinese preserved sausages, soaked Chinese dried mushrooms and dried tiger prawns into dices.
- 03** Stir-fry Chinese preserved sausages in a preheated wok at medium heat with 20 ml oil until sausages release oil. Add soaked Chinese dried mushrooms, dried tiger prawns, and dried scallops, then stir-fry.
- 04** Set aside the stir-fried ingredients. Add the rest of the oil into the wok. Stir-fry taro until golden. Add back the stir-fried ingredients into the wok and stir well. Set aside.
- 05** Mix rice flour, chicken stock and soaked dried scallop water until sticky and fine. Season with five-spice powder, salt, sugar and ground white pepper.
- 06** Add the flour mixture into the wok with all the ingredients. Stir fry and mix well with low heat until it gets thick and sticky.
- 07** Brush a thin layer of oil on the inner side of the container. Pour the mixture into the container until about 70-80% full. Sprinkle the dried Sergestid shrimps on top of the mixture.
- 08** Steam the taro cake with the Miele Steam Oven at 100°C for 1 hour and 15 to 30 minutes.
- 09** Take out the taro cake when done and leave it set at room temperature to cool down. Slice the cake into small pieces and pan-fry until golden.
- 10** Serve with soy sauce or chili sauce.

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INGREDIENTS

Taro (Diced)	600 g
Rice Flour	180 g
Chicken Stock	650 ml
Oil	150 ml
Chinese Preserved Sausage	2-3 pcs
Chinese Dried Mushroom.....	3-4 pcs
Dried Tiger Prawn	3-4 pcs
Dried Scallop.....	4-5 pcs
Soaked Dried Scallop Water	200 ml
Five-Spice Powder	Moderate
Salt	1 tbsp
Sugar	2 tbsp
Ground White Pepper	Moderate
Dried Sergestid Shrimp	30 g
Water	600 ml

Utensil

18cm Round Container	1 pc
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Tips

- Cut the taro into larger dice for better textures.
- After adding flour mixture, it is important to keep stirring to avoid the mixture getting burnt.
- 100% Puresteam technology of the Miele Steam Oven allows all ingredients within the taro cake to be cooked evenly in a constant temperature, keeping the authentic flavours in the safest and easiest way.

2.5 h

4 persons



櫻花蝦瑤柱芋頭糕

做法

- 01 乾冬菇、虎蝦乾和乾瑤柱分別用200毫升水浸至軟身，隔水備用，並保留乾瑤柱水。
- 02 將芋頭、臘腸、已浸軟的乾冬菇及虎蝦乾切粒。
- 03 用中火預熱鑊並加20毫升油，放入臘腸炒至出油，然後加入乾冬菇、虎蝦乾和乾瑤柱一同炒香。
- 04 隔起臘腸、冬菇、虎蝦乾和乾瑤柱，添加剩餘的油至鑊中，放入芋頭炒至金黃色，最後加入臘腸、冬菇、虎蝦乾和乾瑤柱回鑊炒香，備用。
- 05 將粘米粉、雞湯和乾瑤柱水拌勻成粉漿，以五香粉、鹽、糖和白胡椒粉調味。
- 06 將粉漿加入鑊中，以小火邊慢煮邊拌勻所有食材至成糊狀。
- 07 於圓模內掃上一層薄油，倒入芋頭漿至7-8成滿，然後於表面灑滿櫻花蝦乾。
- 08 放入Miele蒸爐內以攝氏100度蒸煮1小時15至30分鐘。
- 09 取出芋頭糕，置室溫下放涼，之後切成小塊再煎至金黃色。
- 10 配上豉油或辣椒醬即可享用。

材料

芋頭 (切塊)	600克
粘米粉	180克
雞湯	650毫升
油	150毫升
臘腸	2-3條
乾冬菇	3-4粒
虎蝦乾	3-4條
乾瑤柱	4-5粒
乾瑤柱水	200毫升
五香粉	適量
鹽	1湯匙
糖	2湯匙
白胡椒粉	適量
櫻花蝦乾	30克
水	600毫升

工具

18cm圓模	1個
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貼士

- 芋頭可切成大粒，容易保持形狀，口感亦更佳。
- 倒粉漿落鑊時需不停攪拌，避免煮燬。
- Miele蒸爐利用100%純蒸氣技術蒸芋頭糕，讓所有材料在蒸氣烹調下熟得平均，並無需睇火，效果更好。

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2.5 小時



4 人份